AN ARRANT FLIRT

And He Was the Most Adoring and Forgiving Fellow in the World.

By CLARISSA MACKIE.

Sally Barton flew into the privacy of her own little sitting room and—slammed the door. As she flew she tore a letter into tiny bits. In her haste to toss the remains of the offending missive into the fire she stepped on the lazily outstretched paw of her fox terrier.

With a shrill yelp of pain and indignation Bobs limped over to the sunny bow window and licked his paw.

Instead of comforting him with loving words, Sally merely glared at her pet and ousted Peterkin, her beloved cat from the coziest chair.

Peterkin found refuge beside the outraged Bobs and they took counsel together, with many furtive glances toward their mistress; each prepared for instant flight in case Sally renewed hostilities.

But Sally had quite forgotten them. By this time her anger simmered down to cold hatred. She nodded her sunny head emphatically.

"I didn't believe it possible that I could hate Dick Lester—but I do—I do! To think of his daring to b-break-k off o-our engagement—not even giving me a ch-chance to see him again and explain about my motor trip with Mr. Sears. How hateful he is—I am glad that I am not going to marry him—just fa-fancy being ti-tied down to such a p-perfect bear of a hus-husband!"

The obnoxious idea quite overwhelmed Sally, and she bowed her head and wept softly into her pink palms.

Slowly Bobs limped toward her, one soft ear cocked inquiringly, his brown eyes melting with pity. Peterkin padded silently after him, purring buzzily.

Peterkin's cold nose on her cheek roused Sally from her tearful meditations and Bobs' paw on her knee brought a pathetic smile to her lips.

"Oh, you poor dears!" she cooed over them, "did your missy treat you cruelly? Well, if you only knew, Bobs—you'd never, never like Dick again!"

Whereupon Bobs, who had tender recollections of Dick Lester and of many blissful frolics with that misguided young man, promptly stood on his hind legs and squinted at his own black nose where there should be placed a lump of sugar or a bonbon.

"Get down, you silly thing!" cried Sally crossly, and Bobs, much subdued, retired to the hearth rug and kept a wary eye open for further trouble.

Sally sorrowfully reviewed the stormy period of her engagement to Dick Lester. If Sally had not been an arrant flirt and Dick the most adoring and forgiving fellow in the world the engagement would have lasted longer.

Long suffering Dick had delivered an ultimatum two months before the catastrophe and Sally had been as prim as a Quaker maid. But there came a summer temptation to take a run out to the country club with an old admirer, Jimmy Sears, and Sally had wickedly, I will not say thoughtlessly, because she realized what she was doing, thrown over an appointment with her fiance and gone.

Of course Dick appeared upon the scene, black-browed and quite unapproachable. All Sally's attempts at reconciliation had been in vain and when as a final effort to soften him she offered him his freedom—Dick accepted it, and this was his hateful letter she had just received.

"Best for you and best for me," he had said just like the words of the old song.

If Sally Barton had not loved Dick devotedly, she would not have cared a rap, for there were adorers in plenty waiting for her smiles—but she did love Dick, and therein lay the tragedy.

"Best for him not to marry her!" How dreadful that Dick should feel that way about it—why she had grown so accustomed to the idea that she was the only girl in the world for Dick, that now she was smitten with sudden fierce jealousy that he really might be attracted elsewhere and perhaps was glad to be rid of her.

"Where is Dick?" asked Mrs. Barton at luncheon. "I thought he was to lunch with us."

"I don't know—and I don't care much," quavered Sally stormily, and her mother sighed and thought.

"Oh, dear, I do believe they have quarreled again! I was sure Dick of all men knew how to manage Sally, but I'm afraid he doesn't, after all. She needs a firm hand."

Sally pecked languidly at her food and hastened back to her room when the meal was over. She dressed for the street and, taking the delighted Bobs with her, went to the park.

It was late winter, with a suggestion of the coming spring in the softening air and the melting blue sky. Bobs strained at his leash and made tentative bounds after the dusty brown sparrows.

Sally walked with her eyes on the tree tops and the cottonwood clouds above.

"If I should ever be engaged to him again I'd marry him at once," mused Sally, apropos of nothing. So it was something of a shock to round a curve in the path and come face to face with Dick Lester and Ethel Long. Dick was leading Ethel's huge mastiff, Prince Kam, with a perfectly maddening air of proprietorship.

Before the three could exchange greetings the heedless fox terrier had leaped joyfully at his friend Dick.

Prince Kam uttered one throaty growl and intervened. There followed a confusion of girlish shrieks, shrill yelps from Bobs, ugly rumblings from the mastiff and a sharp exclamation from Dick Lester.

Then Dick, warding off Prince Kam with one arm, gave the whimpering terrier into Sally's trembling hands.

"You better take him away, Sally," he said quietly.

"But you are hurt, Mr. Lester," interposed Ethel, laying a hand on his wrist streaked with blood.

"Prince Kam ripped me—it's nothing," murmured Dick, but he looked quite white.

Sally lingered wistfully while Ethel whipped Dick's handkerchief from his pocket and proceeded to deftly bind the wounded wrist.

"I'll take him around to the doctor," nodded Ethel reassuringly as Sally Turned away. "I'm sorry that poor Bobs was frightened, but Kam is so jealous—I shall whip him soundly!" She shook a reproving finger at the chagrined mastiff, whose eyes appealed for forgiveness.

"I am sorry about Mr. Lester," faltered Sally and she went away so unlike her usual jaunty little self that Dick's anger was melted.

Ethel Long walked silently beside Dick. Her mind was busy with the events of the past few moments. Why had Sally called Dick "Mr. Lester?" Had they quarreled?

"Of course you will relieve Sally's mind about your wound," said Ethel as they parted.

"Certainly, blushed Dick, and Ethel was positive that the lovers had not quarreled.

"Oh, Bobs," wept Sally into the fox terrier's ear that evening. "Oh, Bobs, if you hadn't jumped at him today, I would not have endured seeing her binding up his wrist—it was my place to do that, or it used to be!"

A pair of hands came around the corner of the big wing chair and masculine arms enfolded Sally and the frantic Bobs in a close embrace.

"Oh, Sally, darling, are we still engaged?" whispered Dick.

Sally smuggled a wet cheek against his.

"We will have to be," she sighed; "Bobs will break any disengagement we undertake!"

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Lions' Heads on Fountains.

Most of the things that are customary with us had some good reason for their origin, though we are apt to accept them and not inquire what that origin was. The water in a great many public fountains, whether for man or beast, comes out of a lion's head. Did you ever stop to think why a lion's head should be chosen in preference to any other design?

This is said to be the reason: Among the ancient Egyptians the rising of the waters of the River Nile was the most important event of the year, as it meant life and prosperity to the whole nation.

This rising of the waters always took place when the sun was in the constellation of Leo, or the lion. So they adopted the shape of a lion as the symbol for the lifegiving waters of the Nile, and all their fountains were carved with a lion's head. The Greeks and Romans copied this symbol, and so it has come down to us.—Tit-Bits.

When the Kaiser Was a Boy.

Queen Alexandra's wedding in March, 1863, was the first ceremonial function attended by the German emperor. He was then a small boy of five and of a fidgety disposition, so his uncles, the dukes of Edinburgh and Connaught, were told off to sit next to him and keep him in order, says the London Chronicle. The service was long, and presently he began to shuffle his feet. A warning nudge admonished him, whereupon, according to Bishop Wilberforce, "the infant prince knelt down and bit his two uncles in the calves of their legs, not playfully, but in deadly earnest, that they had much ado not to cry aloud with pain."

Painting the Lily.

A New York jokesmith has written a new libretto for one of Verdi's operas. The next we know some sure-fire sharp from Tinpan Alley will be tinkering up the music.

One-Legged Chick Scared to Death.

Charles Snyder, head keeper of the Bronx Zoological Park, is broken-hearted, for his famous one-legged chicken is dead, relates the New York Times. The chicken was broken-hearted, too, but the ailment was the genuine article, for it was scared to death. Charles, a rattlesnake, is accused of the crime.

The chicken had been the chief talk of the park for some time, because it was born with only one leg. Although of the conventional Plymouth Rock variety, the youngster made its appearance on Keeper Snyder's farm at Scarsdale about two months ago, with only half the regulation underpinning.

Snyder took his pet to the park to exhibit it to Curator Ditmars. The place of exhibition, however, was badly chosen, for it was the reptile house. The sight of the chicken proved too much for Charles, who set up a vigorous rattling and attempted to strike. Other snakes joined in, until the chicken, fascinated and then frightened, dropped dead in its track (singular).

Jealousy on the part of the snakes because of the superior number of legs possessed by the fowl is given by Keeper Snyder as the reason for the snakes' behavior.

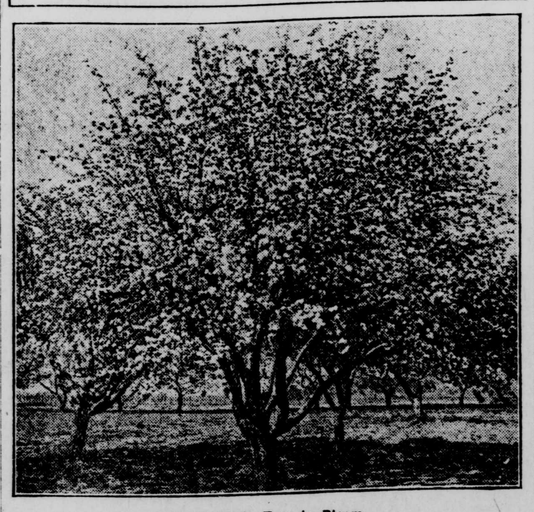
Needed Mammas.

Little four-year-old was learning to sew. She made some beautifully small stitches and mamma said, "Now make a long row of those tiny baby stitches." After awhile the little fingers became tired and when mamma came to look again, there were some long ones. On being asked why she had not made them all tiny she replied, "Why, the baby stitches needed some mammas."

Smooth Glue.

When using glue place a small quantity in a cup or a butter plate and stir it well until it turns pale yellow and loses its stringiness. In this condition it may be used on any material without danger that threads of glue may spoil the fabric to which it is applied. Use a paper chip or a spring clothespin to hold the glued parts together while drying.—Ladies' Home Journal.

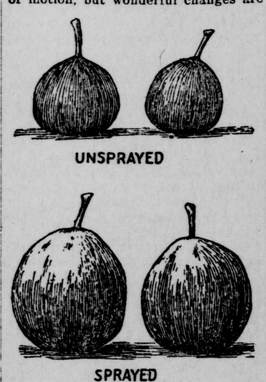
GREATEST ENEMY OF APPLE IS MOTH



Baldwin Apple Tree in Bloom.

The codling-moth will get your apples if you don't look out. This is the greatest enemy of the apple, and must be fought constantly to prevent its ravages.

Late in April or early in May the cocoon opens and the caterpillar emerges, transformed into a pupa. The pupa is in a semi-dormant state in which the insect has almost no power of motion, but wonderful changes are



UNSPRAYED

SPRAYED

going on. About 20 days later the pupa wriggles itself out of the cocoon, its skin splits down the middle of the back, and out crawls the adult moth ready for flight.

This moth is rarely seen, because it flies at night, and during the day remains motionless or hides under the bark almost invisible.

Its front wings have the appearance of brown watered silk crossed by numerous lines of gray and brown scales something like the plumage of a bird. On each front wing is a large dark-brown spot marked with streaks of bronze or gold.

The moths begin to lay their eggs at once. The egg upon a leaf or fruit looks like a small white blister about the size of a pin-head. They hatch in about five or ten days. As soon as the young worm crawls from the egg it begins to feed upon the foliage or the young apples. Upon reaching the nearest apples about three-fourths of the worms enter them at the blossom end. The rest of the worms enter the fruit through the side. The worms often hollow out the seeds, their work being indicated by the well-known excreta thrown out at the calyx, showing the worminess of the apple.

In about a month it eats its way out through the side of the apple and seeks a place in which to form a cocoon.

The way to kill the apple-worm is to spray with arsenate of lead, Paris green, and Bordeaux mixture.

Woodpeckers and Nuthatches destroy millions of the apple-worms by digging them out from under the bark of the trees in winter. By thoroughly scraping the bark with a sharp hoe so as to destroy the larva is a great aid in keeping this insect under control.

In spraying it is very important to spray at just the right time. The first spraying should be made before the buds open, the second spraying should be with Bordeaux mixture insecticide, to catch the early leaf-feeding insects, applied after the leaf buds have opened, but before the trees have bloomed. Never spray while a tree is in blossom.

The most important spraying is the next one, which should be given just after the petals fall or as soon as most of the blossoms have been pollinated and have set. This must be



Codling-Moth.

done within a few days after the blossoms fall, never later than five days. This is the spraying which forms a thin film or poison over the calyx cavity of the apple, so that the young worm's first meal will be his last.

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RAISING LETTUCE IN EARLY SPRING

One of the Hardiest of Garden Plants—Method of One Practical Gardener.

There are few green vegetables on the farm table relished so much as the first lettuce in spring.

Lettuce is one of the hardiest of all the garden plants, and the seed may be sown even before all the frost is out of the ground. In fact, the crispest and best-flavored lettuce is grown in a cool and moist atmosphere, and the sooner in the spring it can be produced the better it will be in every way.

A practical gardener of many years' experience has a bed of the very finest lettuce from two weeks to a month ahead of all her other neighbors. This is the way she does it:

The location for the bed always on the south side of the grape arbor, in a very high, dry, sheltered place. About the middle of winter this bed is heavily manured with the finest, well decomposed stable manure that can be procured, with a liberal proportion of poultry droppings.

The manure is not simply scattered on the soil, but piled on four to six inches deep. Very early in March when the soil can be spaded the bed is dug up and prepared for planting, and at the first mild spell in spring the seed is sown.

Around the lettuce bed is placed a rude wooden frame, and over the frame is spread old matting and old carpets when it freezes, or the weather is very severe.

The covering does not prevent the ground or young plants from freezing, but it prevents sudden freezing and thawing, and hold the temperature at a mild degree.

On warm days the covering is removed, and the lettuce is ready to use often before the lettuce in the other gardens is up.

Fat Dairy Calf.

There is a theory afloat that the dairy calf must not be fed so as to get fat, lest it become a beef animal. This is devoid of reason and demonstration. Type is not so easily changed.

Sunny Exposure for Chicks.

When the chicks come, have a good sunny exposure for them and let them run out on the ground in good weather, but keep them in a dry house with plenty of chaff on the floor on cold, wet days.

SUNFLOWER SEED FOR THE POULTRY

Considered to Be Equal to Flaxseed to Mix With Other Grains for Hens

Sunflower seed is largely fed by poultrymen and is considered to be equal to flaxseed to mix with other grains as a winter food for laying hens. It is especially valuable to feed during the season of molting.

In Russia the sunflower is grown for human food, the seed being ground, the oil pressed out and the cake, when fresh, is mixed with rye flour and made into bread, which is said to be both nutritious and palatable. Sunflower cake is equal to cottonseed meal for cows and nearly equal to flaxseed meal for horses and hogs.

Any good soil that will grow corn will grow the sunflower. It is a hardy plant, a vigorous, rapid grower, and a desirable plant to grow about the home because of its bright, cheerful, yellow blossoms. The plant when in bloom will supply the honey bees with food for several weeks, says a writer in the Baltimore American. The Russian is the best variety. Four quarts of seed will plant an acre. The seed should be planted the latter part of April. Plant in four-foot rows, drop two to three seeds 20 inches apart in the row, give clean culture. An acre of good land will give a yield of 20 to 35 bushels of seed. The stalks when dry make excellent kindling. Select deep, rich, mellow, well-drained land. The single-headed Russian variety will give a larger yield of seed than the American sunflower.

Single heads of the Russian sunflower have been grown to measure 14 inches across the face and to have yielded over 2,100 fully developed seeds to the head. One-quarter acre of land would produce enough seed for several hundred laying hens. Good new crop seed may be had for 10 cents a pound.

Should Have Separator.

If for no other reason, the dairy farmer should have a separator because he will get it all, and the skimmilk will be greatly increased in value for feeding purposes. The calves and the pigs may have it while fresh and warm, when it is not only more palatable but more digestible.

Wet Mash Foundation.

Table scraps are the foundation for a wet mash occasionally. Do not feed it a sloppy mash, but rather have it in a crumbly condition.

MADE WITH RHUBARB

SUGGESTION THAT WILL IMPROVE PIES AND TARTS.

Use No Water in the Preparation of the Plant—Cobbler a Special Luncheon Dish That Has Few Superiors.

Rhubarb is one of the spring's blessings. Its list of health-giving possibilities is almost endless, and its advocates as the giver of beauty are numbered by scores.

Pies and tarts of rhubarb are old favorites. There is a good deal of difficulty experienced in making them because of the fact that rhubarb is generally so juicy that it soaks the under crust. To lessen the amount of juice do not use any water in the preparation of the rhubarb. Cut the stalks, after they are washed, dried and skinned, in half-inch lengths, cover them with sugar and put them in the crust. There can be two crusts, or the top of the pie can be barred with pastry.

When making rhubarb tarts prepare the rhubarb with the crusts separately. Bake crisp crusts in muffin rings. Wash, dry and skin rhubarb stalks, cut them into pieces and stew them slowly until perfectly tender with a very little water. Add sugar when they are taken from the stove, while they are still hot. Chill the rhubarb and at the last minute put it into the crusts.

Rhubarb cobbler, made without an under crust, of course, is a delicious luncheon dish for the devotee of rhubarb. To make it prepare a batter of a cupful of sour milk, a half teaspoonful of soda dissolved in a little cold water added to the milk, a tablespoonful of butter and enough flour to make a medium batter. Put rhubarb, cut in short lengths, in a pudding dish and sugar it generously. Then pour over it the batter. Bake it in a moderate oven. Serve it hot with boiled custard or sugar and cream.

Rhubarb pudding, which is a favorite with children, is made on the order of apple brown betty. To make it cut the rhubarb in pieces, put a layer of it in a pudding dish, cover it with sugar and then put a layer of bread and butter. Alternate layers of fruit and bread until the dish is done. Cover it and bake it half an hour, remove the cover and bake ten minutes longer. Serve with a hot sauce of any desired flavor.

SHOULD BE WORTH TRYING

What Is Known as Turkish Salad Is Composed of a Vast Number of Ingredients.

Two tablespoons gelatin, three large cucumbers, one teaspoon onion juice, one cup boiling water, dash red pepper, one-half teaspoon salt, few sliced tomatoes, crisp lettuce leaves, one tablespoon vinegar, red mayonnaise and one cup cold water. Peel and slice the cucumbers, place in a saucepan with the cold water, bring to a boiling point and cook slowly until soft. Dissolve the gelatin with the boiling water, add onion juice, vinegar, seasonings and cucumbers. Strain and add a few drops green coloring pressed from boiled spinach leaves; then pour into a wet ring mold and chill thoroughly. When stiff, remove from the mold, fill the center with red mayonnaise and garnish with sliced cucumbers, tomatoes and lettuce leaves. The red mayonnaise is made by cooking a can of tomatoes; strain and cook the juice again until it is reduced to two tablespoons. When cold, add to the regular mayonnaise until the desired tint is obtained.

Red Cabbage and Celery Salad.

Have a fine and firm red cabbage, trim off all outside leaves, cut the inner portion into quarters and remove the stalks. Cut the rest into fine shreds and add to it, in the salad bowl, a head of celery cut into inch pieces.

Make a dressing by beating 1 egg, stirring into it gradually a tablespoon of salad oil, a tablespoon of red wine vinegar, a pinch of sugar and mustard, salt and pepper. Pour over the cabbage and celery, garnish with sliced gherkins and capers. A grating of cheese adds to this.

Rice Croquettes.

One egg, beaten very light with 2 teaspoons of sugar and the same of butter. Mix carefully with 2 cups of cold rice, taking care that there are no lumps. Shape into croquettes by rolling between the two hands well floured, then roll lightly again in flour, and let stand several hours, that they may become perfectly firm. Then fry in very hot lard or drippings. Lay them in a colander and sprinkle with sugar. These are very nice eaten with blackberry or currant jelly.

Baked Beef Heart.

Wash the heart carefully so as to remove all the blood; then wipe it dry and stuff the cavities with a plain bread or a sausage stuffing. Place it in a pan with slices of pork skewered on to the outside (if the plain dressing is used) and add a little water to keep the pan from burning. Bake about one hour in a hot oven, basting every 10 minutes with the drippings in the pan. A thickened gravy should be served with it.

Java Cake.

Rub one cupful of butter and two cupfuls of sugar together to a cream; add three eggs, one at a time, beating well after adding each one. Sift one and a half pints of flour and mix through it half a teaspoonful of baking powder, adding it to thet previous mixture and also one cupful of milk, a little allspice and nutmeg and one cupful of very strong coffee. Mix into a smooth batter and bake.

Flavoring Bouquet.

A kitchen bouquet for flavoring soups can easily be made. Take a few sprigs of parsley and wrap them around pepper corns, whole cloves, a bay leaf and other herbs that are at hand. Tie up tightly. This can be removed from the soup without trouble.

FOR THE AFTERNOON TEA

Delicious and Somewhat Uncommon Biscuits Are Those With Flavor of Walnuts.

Walnut Biscuits—Delicious and uncommon biscuits for afternoon tea may be made from the following recipe:

One pound of flour, four ounces of butter, the same quantity of sugar, one egg, and three ounces of finely-chopped walnuts.

Beat butter and sugar together, adding the egg, thoroughly whisked. Stir in the flour very gradually, working it into the other ingredients till all becomes a smooth yellow paste. Turn on to a floured board and knead in the walnuts with the fingers.

Roll out, cut into shapes with a fancy cutter, and make in a slow oven for half an hour.

Walnut Roll—Shell and skin four ounces of walnuts and chop very small, place one pound of icing sugar in a bowl, adding part of the white of one egg and a dessertspoonful of water. Stir vigorously, add part of the nuts, then more egg, proceeding in this manner till all the nuts are added.

Mix in five drops of almond flavoring, and turn the mixture onto a sugared board. Knead with the fingers and shape into a roll. Put away for several hours in a cool place till thoroughly set, then cut in slices and arrange on fancy dishes.

HOUSEHOLD QUESTIONS

Spareribs should be parboiled before roasting.

Creamed cauliflower, served in green shells, is a pretty and tempting dish.

It is best to roast or pan chicken with the breast down. It will be more juicy.

For 15 cents you can buy a little device designed for sprinkling clothes evenly.

If a bag of sulphur is kept in the bird cage it will drive away lice in hot weather.

Left-over jelly of several different kinds mixed together can be used for cake filling.

Do not put salt in the water in which peas are cooked. It will cause the skins to crack.

When rubber gloves wear into holes try mending them with surgical adhesive plaster.

Try adding a leaf of spinnach to water in which peas are cooked; they will keep a good color.

Rub brown sugar on a sliced ham before boiling it. The ham will have a delicious flavor.

Maryland Fried Chicken.

Have the chickens dressed and on ice for at least twelve hours before cooking them. Dust each piece with salt and pepper and flour well. Have an iron frying pan half full of lard and smoking hot; then put in the chicken, cover and let cook for half an hour, turning from time to time. When tender, and a rich crisp brown, pour the fat from the pan and add a large tablespoonful of butter and let brown; then stir in a tablespoonful of flour and stir smooth. Pour in a cupful of rich milk or thin cream and stir and cook until you have a smooth, creamy sauce. Season to taste with salt and pepper. Arrange the chicken on a heated platter with fried strips of cornmeal mush around it; add a little curly parsley, and serve the sauce in a separate dish.

Cleaning a Chenille Tablecloth.

Almost the only safe means of cleaning a chenille tablecloth will be by dry-cleaning it: Use a quart of bran or cornmeal, mixed with a handful of salt. Heat it in the oven without scorching it, then rub it well into all parts of the cloth just as with suds. Finally roll up with the meal scattered thickly over all parts and put into a closed box to stand for a day or two, then repeat the process and the second time should show a decided improvement effected in the cloth. For any stains or obstinate soil marks sponge with a little alcohol or benzine. This will greatly improve the cloth, though it may not make it like new.

Washington Pie.

One-quarter cup butter, one cup sugar, two eggs, one-half cup milk, one and one-half cups sifted flour, one rounding teaspoon of baking powder. The way in which this is put together is a little unusual, but if you can follow the directions I think you will be pleased with the result. Cream the butter and sugar by hand, add the eggs one at a time and slap them in by hand. Then use a spoon and add milk and most of the flour and beat well. Add the baking powder sifted with a little of the flour, and do not beat much after adding it. This makes a fine-grained, light cake.

Burnt Leather Custard.

Beat four eggs very light. Sift together well one cup sugar, one level teaspoon flour and one saltspoon salt. Beat this into eggs, add three tablespoons of caramel and flavor with nutmeg extract. Add one quart rich milk. Butter a custard pan, strain the custard into it, set the pan in another of cold water and bake in a medium oven until set. When cold serve with a layer of preserved strawberries and whipped cream.

Rhubarb Wine.

Put the stalks through a meat chopper. Measure five pounds and add a gallon of cold water, a half-ounce of gelatin, and the grated rind of a lemon. Let stand three days and then add three pounds of sugar. Let it ferment as long as it will, filling up for evaporation. Bottle and seal.—Suburban Life.

Apple Custard Pie.

Peel sour apples, stew until soft and not much water left and rub through a colander. Beat three eggs for each pie to be baked and put in at the rate of one cup butter and one cup sugar for three pies, season with nutmeg and bake as pumpkin pies

CHANGED POINT OF REFORM

Uncle Rastus at Least Was Honest in His Acknowledgment of Previous Lapses From Grace.

The colonel had remonstrated vigorously with Uncle Rastus about the old darky's persistent excursions into the state of inebriation.

Uncle Rastus, though he promised faithfully to refrain from frequent dips into the flowing bowl, failed to live up to the colonel's expectations.

On numerous occasions the colonel saw Rastus under the influence of liquor, but the darkey when taken to task stoutly denied the accusation, affirming emphatically that he did not drink. One evening the colonel met Uncle Rastus in a condition which made it plainly evident that the darkey was "caught with the goods on."

"Rastus," began the colonel, seriously, "I thought you told me that you had given up drink?"

"Ah sho did, Massa Ke'nol; ah sho' did," replied Rastus. "But lately ah dun took up drinkin' an' gib up lyin'."

RINGWORM SPREAD ON FACE

Campbell, Va.—"I have been troubled with ringworm on the right side of my face for six or eight years. It began with just very small pimples in spots and continued to spread more every year until it covered the right side of my face. It was red, rough and in circles, and itched and burned very much. It was sore when I scratched my face and it worried me so much I couldn't keep from scratching. It looked very bad; I would hate to go out while it was on my face. Every one noticed it and some would ask what it was.

"I tried some home remedies before using Cuticura Soap and Ointment, such as ——, ——, —— and ——. I could only find temporary relief until I began to use Cuticura Soap and Ointment. I put the Cuticura Ointment on my face and let it stay on for about an hour and then I washed my face with Cuticura Soap. I used the Cuticura Soap and Ointment for one month and I was cured." (Signed) Miss Virginia Woodward, Feb. 21, 1912.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston." Adv.

One Theory.

"Why is March such a turbulent month?"

"There's a squabble going on every year with the March lamb and the March lion on one side, and the early robin on the other. The lamb and the lion claim that the robin ought to get out of the limelight occasionally and let them share the publicity."

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for forty years has done a "lion's share" in eliminating these distressing ailments.

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